

FRESH BASIL PESTO

CHEF CULTURES LLC

Prep Time: 15 Minutes • Cook Time: None • Yield: Approximately 1 Cup

Description

Fresh basil pesto is a classic Italian sauce that celebrates the bright flavors of basil, garlic, Parmesan cheese, and olive oil. Students learn how a few simple ingredients can be transformed into a flavorful sauce that pairs beautifully with fresh handmade pasta.

Ingredients

- 2 cups fresh basil leaves, lightly packed
- 1 clove garlic
- ¼ cup grated Parmesan cheese
- ⅓ cup extra virgin olive oil
- 1 tablespoon fresh lemon juice (optional)
- ¼ teaspoon kosher salt
- Pinch black pepper

Optional Additions

- 2 tablespoons toasted walnuts
- 2 tablespoons toasted pine nuts
- Additional Parmesan cheese

Directions

1. Prepare Ingredients – Wash and dry basil leaves thoroughly. Peel garlic and measure remaining ingredients.

2. Combine Ingredients – Place basil, garlic, Parmesan cheese, salt, pepper, and lemon juice (if using) into a tall mixing container.

3. Add Olive Oil – Pour olive oil over ingredients.

4. Blend – Using an immersion blender, blend until smooth and evenly combined. Pause occasionally and scrape down sides if needed.

5. Adjust Consistency – If pesto is too thick, add a little additional olive oil. If too thin, add a little more Parmesan cheese.

6. Taste and Adjust – Taste and adjust seasoning as needed.

7. Serve – Toss with warm fresh pasta and finish with Parmesan cheese.

FRESH BASIL PESTO
— CHEF CULTURES LLC —

A bright and flavorful Italian sauce made with fresh basil, garlic, Parmesan cheese, and olive oil. Perfect with fresh pasta!

3 SIMPLE STEPS

1 COMBINE
Add basil, garlic, Parmesan cheese, salt, pepper, and lemon juice (if using) to a tall mixing container.

2 BLEND
Pour in olive oil. Using an immersion blender, blend until smooth and evenly combined. Scrape down sides if needed.

3 SERVE
Taste and adjust seasoning as needed. Toss with warm fresh pasta and finish with Parmesan cheese.

Chef Ron's NOTES

- Traditional pesto originated in Genoa, Italy and was originally prepared using a mortar and pestle.
- Fresh basil is the star ingredient and should be handled gently to preserve its bright color and aroma.
- A little pesto goes a long way. Its flavor is concentrated and vibrant.
- Fresh herbs, good olive oil, and careful preparation create exceptional results.

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Chef Ron's Notes

Traditional pesto originated in Genoa, Italy and was originally prepared using a mortar and pestle.

An immersion blender allows students to quickly create a smooth, flavorful pesto while observing how ingredients combine into a sauce.

Fresh basil is the star ingredient and should be handled gently to preserve its bright color and aroma.

A little pesto goes a long way. Its flavor is concentrated and vibrant.

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